



Market 810
Shafer Court Dining Center
Virginia Commonwealth University
Richmond, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. *Virginia Green* has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, *Virginia Green* encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Market 810

"Atop the spiraling rotunda staircase, Market 810 invites you to forget what you thought you knew about campus dining. This exciting location, offering unlimited servings, has redefined campus dining with its marketplace-style "mini-restaurants" that combine performance cooking and made-to-order service."

Green Statement: "As the largest dining center on campus, it is important for Market 810 to demonstrate leadership in reducing waste and sustainable dining on the Virginia Commonwealth University campus."



CORE ACTIVITIES for Restaurants

"☑" This symbol indicates a required activity for Virginia Green Restaurant facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to **Market 810** can expect the following practices:

☒ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: glass, aluminum cans, plastic, office paper, newspaper, cardboard, packing supplies, fluorescent lamps, batteries, electronic equipment
- Track overall waste bills
- Donate excess food from events
- Purchase organic and sustainably grown foods
- Use dishware and glassware to minimize the use of disposables
- Use non-bleached napkins and coffee filters
- Use water pitchers or filtered water instead of single use bottles
- Use menus and table placards as opportunities to communicate green activities
- Use bulk soap dispensers in public restrooms
- Use high efficiency hand dryers
- Purchase recycled content paper towels and toilet tissue
- Use a last-in/first-out inventory and effective labeling systems
- Use electronic correspondence and billing
- Purchase durable equipment and furniture

- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use less toxic materials
- Use ionically charged water to clean floors
- Use 'green' floor sealer which reduces the number of times floors need waxing and the environmental impact
- Trayless facility with most food items fresh-prepared thereby reducing post-consumer waste
- Twice annually, the restaurant runs a week long waste initiative to increase awareness of food waste



☒ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Market 810, which serves 30,000 meals a week, uses only sustainable dinnerware, flatware and glassware.

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

- Use their grease to make bio-diesel

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Perform preventative maintenance to stop drips and leaks
- Have:
 - low flow toilets
 - automatic faucets or toilets in public restrooms
- Discourage water-based cleanup (sweeping first)
- Have an effective landscape management plan which minimizes lawn areas

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- Track overall energy bills
- Use:
 - compact fluorescent light bulbs in all rooms and in canned lighting
 - high efficiency fluorescent ballasts and lamps (T5s and T8s)
- Perform preventative maintenance on HVAC system
- Have installed additional insulation
- Use natural lighting
- Use lighting sensors to turn on/off lights
- Use occupancy sensors to turn on/off lights
- Generate electricity from photovoltaic solar panels
- Use directional (downward-facing) lighting in parking areas and other outdoor areas
- Used LEED criteria when developing new buildings

For more information on **Market 810**, see www.bsv.vcu.edu/vcufood or contact **Tamara Highsmith** at tmhighsmith@vcu.edu or 804-828-4629.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



Virginia Green is supported through a partnership between the Virginia Department of Environmental Quality, the Virginia Hospitality & Travel Association, and the Virginia Tourism Corporation.

